

CopyCat Bonfish Grill Bang Bang Sauce

Ingredients

$\frac{1}{2}$ cup mayonnaise

$\frac{1}{4}$ cup Thai sweet chili sauce

1-2 teaspoon Sriracha, depending on taste

2 teaspoon honey

Directions

Whisk mayonnaise, Thai sweet chili sauce, sriracha sauce, and honey together in a small bowl until well combined and homogeneous.

Use as a dipping sauce for fries, drizzle on bang bang shrimp, bang bang chicken, poke bowls, and more

Keep in an air tight container or in a bowl with plastic wrap covering tightly for up to 4 days.